RECIPES
OF . .
AMERICAN
AND OTHER
ICED DRINKS.

FARROW & JACKSON, Limited,
LONDON.

Recipe for Conde Cocktails.

One third French Vermouth " Noilly Prat & C°. "
One third Italian Vermouth " Francisco Cinzano "
One third Burnett's Old Tom Gin.
One Cherry in Maraschino & a few drops of the liqueur according to taste.

April 6th. 1908.

AMERICAN

AND OTHER

ICED DRINKS.

Recipes

MAINLY BY

CHARLIE PAUL

(FORMERLY OF THE ROYAL AQUARIUM, THE AMERICAN EXHIBITION, LONDON, 1887, AND OF PARIS AND NEW YORK).

Illustrated by **FARROW & JACKSON, Limited,**

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INDEX.

	Recipe No.
PUNCHES FOR PARTIES.	
B. & Co. Punch	6
Bishop à la Prusse	7
Champagne Punch	38
Charlie Paul's own Decanter Bitters ...	39
Claret Cup à la Lord Saltoun	42
Crystal Palace Punch	51
Egg Nogg for a Party	54
Imperial Punch	79
The Prince of Wales Punch	117
Pine Apple Julep	111
Punch à la Romaine	118
Royal Aquarium Punch...	121
STOCK DRINKS.	
Bottle Cocktail	11
HOT DRINKS.	
Hot American Punch	73
,, Brandy Flip...	74
,, Egg Nogg	75
,, Milk Punch	76
,, Port Negus	77
,, Tom and Jerry	78
TEMPERANCE DRINKS.	
American Lemonade	3
Egg Lemonade	53
Fine Lemonade for Parties	88
Italian Lemonade	81

	Recipe No.
Lemon Squash	89
Milk and Seltzer	96
Nectar for Dog Days	102
Orgeat Lemonade	108
Plain Lemonade	113
Saratoga Cooler	130
Seltzer Lemonade	132
Soda Cocktail	139
Soda Lemonade	140
Soda Nectar	141

LONG DRINKS.

Brandy Fizz	16
Brandy Julep	18
Brandy Punch	21
Brandy Sling	25
Brandy Smash	26
Champagne Cobbler	33
Champagne Cup	34
Claret Cup	41
Claret Punch	43
Claret Sanfaree	44
Coffee Cocktail	46
Coffee Punch	47
Cosmopolitan Delight	50
Dan Godfrey's Tickler	52
Egg Nogg	55
Fisherman's Prayer	58
Fruit Punch	60
Gin Fizz	64
Gin Julep	65
Gin Sling	67
Gin Smash	68
Golden Fizz	72
Jersey Cocktail	84
Jersey Cup	85

	Recipe No.
John Collins	86
Lemon Squash	89
Milk Punch	95
Milk Seltzer	96
Mint Julep	97
Mixed Punch	98
Morning Glory Cocktail	99
Moselle Cup	100
Mother's Milk	101
Nectar for Dogs' Days	102
Netherlands Cobbler	104
Old Chum's Reviver	107
Orgeat Lemonade	108
Pick-me-Up or Bracer	110
Pine Apple Julep	111
Pine Apple Punch	112
Plain Lemonade	113
Port Wine Sangaree	114
Rocky Mountain Punch	119
Royal Aquarium Coffee Punch	120
Saratoga Brace-Up	128
Saratoga Cooler	130
Sauterne Cup	131
Seltzer Lemonade	132
Sherry Cobbler	134
Sherry Egg Nogg	135
Sherry Sangaree	136
Silver Fizz	137
Soda Cocktail	139
Soda Lemonade	140
Soda Nectar	141
Soda Negus	142
Soda Nogg	143
Spanish Delight	145
Stone Fence	147
Vanilla Punch	150
Washington Punch	152

	Recipe No.
Whiskey Cocktail	152A
Whiskey Fizz	155
Whiskey Julep	156
Whiskey Sling	157
Whiskey Smash	159

SHORT DRINKS.

Asbinthe Cocktail	1
Alabazam	2
Anglers' Cocktail	4
Appetizer	5
Bombay Cocktail	8
Boston Flip	9
Bosom Caresser	10
Bottle Cocktail	11
Brandy Cocktail	12
Brandy Crusta	13
Brandy Daisy	14
Brandy and Gum	15
Brandy and Honey	17
Brandy and Lemon	19
Brandy and Noyeau	20
Brandy Seaffa	22
Brandy Sour	23
Brandy Skin	24
Brandy Swizzle	27
Brandy Twist	28
Bourbon Cocktail	29
Bourbon Sour	30
Bourbon Whiskey Skin	31
Champagne Cocktail	32
Charlie's Knickebein	35
Charlie's Own	36
Charlie Paul's Own Decanter Bitters	39
Chest Protector	37
Chinese Cocktail	40

	Recipe No.
Coaxer	45
Corker	48
Corpse Reviver	49
Eye Opener	56
Fancy Manhattan Cocktail	57
Flash of Lightning	59
Gin Cocktail	61
Gin Crusta	62
Gin Daisy	63
Gin Skin	66
Gin Sour	69
Gin Swizzle	70
Gin Twist	71
Hoffman Strawberry	161
Improved Brandy Cocktail	80
Japanese Cocktail	82
Java Punch	83
Leave it to Me	87
Livener	90
Locomotive	91
Maiden's Blush	92
Manhattan Cocktail	93
Martinez Cocktail	94
Nerver	103
Night Cap	105
Noyeau Cocktail	106
Peach Brandy and Honey	109
Pousse l'Amour	115
Prairie Oyster	116
Rum and Honey	122
Rye Cocktail	123
Rye Whiskey Skin	124
Rye Sour	125
Sam Ward	126
Santa Cruz Rum Daisy	127
Saratoga Cocktail	129
Settler	133
Sleeper	138

	Recipe No.
South Coast Cocktail	144
Stars and Stripes	146
Thunder	148
Too Too	149
Vermouth Cocktail	151
Whiskey Crusta	153
Whiskey Daisy	154
Whiskey Sour	158
Whiskey Twist	160

Additional Non-Alcoholic Beverages.

	Page.
Plain Syrup	64
Ginger Ale (American)	64
Ginger Ale (Aromatic) Aerated	66
Ginger Ale (Belfast)	66
Ginger Beer (Aerated)	66
Kola Champagne	68
Lemonade	68
Lemon Squash	69
Lime Juice Champagne	69
Orange Champagne	69
Pineappleade (Aerated)	69
Quinine Tonic	70
Raspberryade	70
Strawberryade	70
Tonic Water	70
Mineral Waters	71
Lithia	
Potash Water	
Seltzer Water	
Soda Water	
Carlsbad	
Harrogate	
Vichy	

PREFACE.

A new compilation of Recipes for American Iced Drinks has for some time been urgently called for owing to former publications being now out of print. It would have been possible to obtain from fresh sources various Recipes, but after consideration it was thought better to reproduce those of a well-known Expert whose knowledge and experience it was felt could not well be improved upon, and to whom due acknowledgments are hereby tendered.

To these are added some Recipes of Non-alcoholic Beverages which may be found useful by a considerable class of customers. We are indebted for these to the well-known firm of Messrs. W. J. Bush and Co., Ltd., Ash Grove, Hackney.

FARROW & JACKSON, LIMITED,
16, GREAT TOWER STREET,
LONDON.

1902.

AMERICAN AND OTHER DRINKS

HOW TO MAKE THEM.

(S. D. signifies a Short Drink or Dram; L. D. a Long Drink.)

1—ABSINTHE COCKTAIL. S. D.

Take half-pint tumbler half full of chipped ice, with about one wine-glassful of iced water, two dashes of anisette, one dash of Angostura bitters, and one pony glass of absinthe; pour the water in a small stream, then shake up some time and strain into a claret glass.

2—ALABAZAM. S. D.

Fill a tumbler with chipped ice; put in half a teaspoonful of Angostura bitters, a liqueur-glassful of curaçoa, and half a wine-glassful of brandy; shake well and strain into pony tumbler.

3—AMERICAN LEMONADE. L. D.

Take a soda-water glass and fill with chipped ice; squeeze a whole lemon in, add a teaspoonful-and-a-half of powdered sugar, fill up the glass with water; shake up well, place a slice of lemon on top and serve with straws.

4—ANGLERS' COCKTAIL. S. D.

Fill a tumbler with chipped ice ; put in two or three drops of Angostura bitters, half a teaspoonful of orange bitters, and three or four drops of raspberry syrup ; add half a wine-glassful of gin, then stir well and strain off.

5—APPETIZER. S. D.

Fill a tumbler with chipped ice ; put in three or four drops of Angostura bitters and of plain syrup ; add two drops of lemon juice, half a wine-glassful of old Scotch whiskey ; then stir well ; strain off and add a small piece of lemon peel.

6—B. & CO.'S PUNCH.

Take a large punch bowl, into which squeeze the juice of five lemons and two sweet oranges ; dissolve these in half a pound of powdered sugar ; next add the thin rind of an orange ; stir in by degrees the white of six eggs beaten into a froth ; put in a bottle of Bertram Frères' superior champagne, and half a bottle of rum ; mix well, and decorate with fruits in season, after which put the bowl into a refrigerator and let it remain until the compound is thoroughly cooled. This will serve for a party of fifteen.

7—BISHOP À LA PRUSSE.

Take four good-sized Seville oranges and roast until they are a pale brown ; lay them in a tureen and cover them with half a pound of powdered sugar, adding three glasses of claret ; cover the tureen and let it stand for twenty-four hours, then place it in a pan of boiling water ; press the oranges with a wooden spoon, and run the juice through a sieve ; make the remainder of the bottle of claret hot, and add the juice and serve hot in grog glasses.

8—BOMBAY COCKTAIL. S. D.

Fill tumbler with chipped ice ; put in three or four drops of Angostura bitters, four or five drops of curaçoa, and two drops of plain syrup ; add half a wine glass of brandy ; stir well with long spoon ; strain off and put in a piece of lemon peel.

9—BOSTON FLIP. S. D.

Fill tumbler with chipped ice ; put in a teaspoonful of powdered sugar and a new laid egg ; add half a glassful of rye whiskey ; shake well, and strain into a small pony tumbler, putting a little grated nutmeg on top.

10—BOSOM CARESSER. S. D.

Fill tumbler with chipped ice ; put in a teaspoonful of raspberry syrup and a new laid egg ; add a liqueur-glassful of brandy and a little milk ; shake well, and strain off with a pony tumbler.

11—BOTTLE COCKTAILS. S. D.

The following ingredients will make a very fine bottle of brandy cocktail :—two-thirds brandy, one-third water, a pony-glass of Boker's bitters, a wine-glassful of gum syrup, and half pony-glassful of curaçoa.

Whiskey and gin cocktails in bottles are made the same way, substituting whiskey or gin for the brandy.

12—BRANDY COCKTAIL. S. D.

Fill tumbler with chipped ice ; put in three or four drops of Angostura bitters, three or four drops of plain syrup, and half a wine-glassful of brandy ; stir well with a long spoon ; strain off into a wine glass, and put in a small piece of lemon peel.

13—BRANDY CRUSTA. S. D.

Same as 153, substituting brandy for whiskey.

14—BRANDY DAISY. S. D.

Take a half-pint tumbler half full of chipped ice; add three or four dashes gum syrup, two or three dashes curaçoa cordial, the juice of half a lemon, a small wine-glassful of brandy, two dashes of "Liquid Sunshine" rum; shake well, and strain into a large cocktail glass, and fill up with syphon seltzer water.

15—BRANDY AND GUM. S. D.

Take a wine glass; put in a small piece of ice; add half a teaspoonful of gum syrup, half a wine-glassful of brandy; stir well with spoon.

16—BRANDY FIZZ. L. D.

Same as No. 64 substituting brandy for gin.

17—BRANDY AND HONEY. S. D.

Same as No. 122, substituting brandy for "Liquid Sunshine" rum.

18—BRANDY JULEP. L. D.

The Brandy Julep is made with the same ingredients as the Mint Julep, No. 97, omitting the fancy adornments.

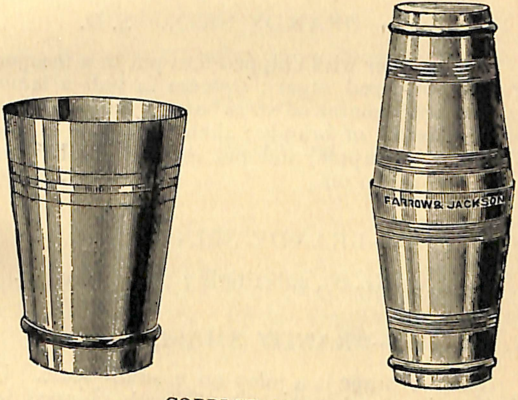
19—BRANDY AND LEMON. S. D.

Same as No. 15, substituting lemon syrup for gum syrup.

20—BRANDY AND NOYEAU S. D.

Same as No. 15, substituting noyeau for lemon.

STRAINER.



COBBLER MIXERS.

21—BRANDY PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a wine-glassful of brandy; shake well, place a slice of lemon on the top, and serve with straws.

22—BRANDY SCAFFA. S. D.

Take a long thin liqueur glass; put in half a liqueur-glassful of brandy and a half of maraschino; add two dashes of Angostura bitters on top.

23—BRANDY SOUR. S. D.

Same as No. 69, substituting brandy for gin.

24—BRANDY SKIN. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze in half a lemon; add a teaspoonful of strawberry syrup and half a wine-glassful of brandy; then pare half a lemon (same as an apple) and put in wine glass; shake well and strain off.

25—BRANDY SLING. L. D.

Same as No. 67, substituting brandy for gin.

26—BRANDY SMASH. L. D.

This beverage is a julep on a small scale. Use half-a-pint tumbler, which fill with chipped ice; put in a teaspoonful of powdered sugar, and half a tablespoonful of water; add half a wine-glassful of brandy, and a liqueur-glassful of "Liquid Sunshine" rum; use sprigs of mint, same as in Mint Julep; place a piece of orange-peel on top, and ornament with fruit in season.

27—BRANDY SWIZZLE. S. D.

Fill tumbler with fine chipped ice ; put in half teaspoonful of powdered sugar ; add four or five drops of Boker's bitters, a dash of noyeau, and half a wine-glassful of brandy ; then take a swizzle stick and swizzle well until you obtain a froth ; after which strain off into a wine glass.

28—BRANDY TWIST. S. D.

Same as No. 160, substituting brandy for whiskey.

29—BOURBON COCKTAIL. S. D.

Same as No. 12, substituting Bourbon whiskey for brandy.

30—BOURBON SOUR. S. D.

Same as No. 69, substituting Bourbon for gin.

31—BOURBON WHISKEY SKIN. S. D.

Same as No. 24, substituting Bourbon whiskey for brandy.

32—CHAMPAGNE COCKTAIL. S. D.

Take a pony tumbler and half fill it with chipped ice ; put in three or four drops of Angostura bitters ; same of plain syrup ; fill up the glass with champagne, and squeeze a small piecc of lemon peel on top.

33—CHAMPAGNE COBBLER. L. D.

Take a large soda-water glass and fill with chipped ice ; put in a teaspoonful of sugar ; squeeze half a lemon in ; add half a liqueur-glassful of brandy, ditto of curaçoa ; fill up with champagne ; decorate with fruits in season ; dash the top with claret, and serve with straws.

34—CHAMPAGNE CUP. L. D.

Same as No. 131, substituting champagne for sauterne.

35—CHARLIE'S KNICKEBEIN. S. D.

Take a wine glass ; put in half a liqueur-glassful of red noyeau, half ditto of maraschino, half ditto of yellow chartreuse in the order named, and be careful not to let them mix ; next, float the unbroken yoke of a new laid egg on the surface, then build up a pyramid of the whisked white of the egg, and finally, dash a few drops of Angostura bitters on the top.

36—CHARLIE'S OWN. S. D.

Fill a tumbler with chipped ice ; put in half a teaspoonful of powdered sugar, half ditto strawberry syrup, half liqueur-glassful of yellow chartreuse, one liqueur-glassful of brandy, and one new laid egg ; shake this up well first, then add half a glassful of champagne ; after which, mix well, then strain off into a pony tumbler.

37—CHEST PROTECTOR. S. D.

(Recommended by Mr. Bertram.)

Fill a half-pint tumbler with chipped ice ; put in a teaspoonful of sugar and a new laid egg ; add a liqueur-glassful of old brandy ; then shake well and strain off into a small pony tumbler, sprinkling a little nutmeg on top.

38—CHAMPAGNE PUNCH.

(About 1 Quart.)

Take a small punch bowl, empty into it one bottle of champagne, three tablespoonfuls sugar, one sliced orange, the juice of one lemon, two slices of pine apple cut in small pieces, a wine-glassful of raspberry or strawberry syrup ; ornament with fruits in season, and serve in champagne glasses.

39—CHARLIE PAUL'S OWN DECANTER BITTERS.

Take a large bottle or decanter, and put in quarter pound of raisins, two ounces cinnamon, one ounce snake root, one lemon and one orange cut in slices, one ounce cloves, one ounce allspice, and fill with Santa Cruz rum, and remain until it suits the palate ; then decant and fill up again with the rum. To be kept in bottles and served in pony glasses.

40—CHINESE COCKTAIL. S. D.

Fill the tumbler with chipped ice ; put in half a teaspoonful of powdered sugar ; add three or four drops of Angostura bitters and half a wine-glassful of brandy, shake well and strain off into an ordinary wine glass, putting a small piece of lemon peel on top.

41—CLARET CUP. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar, and squeeze half a lemon in ; add half a liqueur-glassful of curaçoa and a glass of claret, fill up with soda water ; ornament with fruits in season, and serve with straws.

42—CLARET CUP À LA LORD SALTOUN.

Take a small punch bowl ; peel the rind off one lemon, add a tablespoonful of powdered sugar, pour upon it a glass of sherry and a bottle of claret and sweeten to taste ; add a sprig of verbena and a bottle of soda-water ; strain and ice it well, and serve with nutmeg.

43—CLARET PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice ; squeeze half a lemon in ; add a teaspoonful of powdered sugar, and a teaspoonful of raspberry syrup ; fill up with claret ; shake well ; ornament with fruits in season, and serve with straws.

44—CLARET SANGAREE. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; fill up the tumbler with claret ; shake well ; add a slice of orange ; sprinkle a little nutmeg on top, and serve with straws.

45—COAXER. S. D.

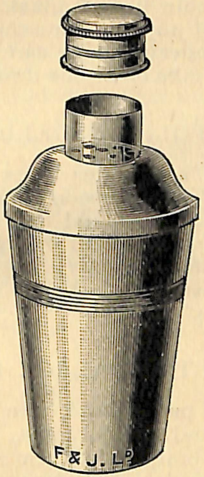
Take half-pint tumbler ; fill with chipped ice, teaspoonful of powdered sugar ; squeeze half a lemon in ; add the white of an egg, half a wineglassful of old Scotch whiskey ; shake up well, and strain into a pony tumbler.

46—COFFEE COCKTAIL. L. D.

The name of this drink arises only from its appearance, which, when properly made, it resembles. Break an egg into a large glass ; put one teaspoonful of powdered sugar, a large wine glass of port wine, a pony-glassful of brandy, and then fill up with ice ; shake well, and strain into a medium bar goblet ; grate a little nutmeg on top, and serve with straws.

47—COFFEE PUNCH. L. D.

Take a half-pint tumbler and fill with chipped ice ; put in a teaspoonful of powdered sugar and a liqueur-glass of brandy ; fill up the tumbler with black coffee ; shake well and serve with straws. [In making coffee and milk punch allow the shaker to remain on top of the glass for a moment after having shaken.]



COBBLER MIXER.

(A new pattern.)

48—CORKER. S. D.

Put the yolk of one egg in a goblet; then a teaspoonful of honey, two or three drops of essence of cloves, and a liqueur-glassful of curaçoa; mix this well; then add half a pint of high burgundy made hot; mix well, and serve hot.

49—CORPES REVIVER. S. D.

Take a long, thin liqueur glass, which fill with equal portions of noyeau, maraschino, and yellow chartreuse respectively, taking care not to mix the ingredients, and take off at one draught.

50—COSMOPOLITAN DELIGHT. L.D.

Take a large soda-water glass and fill with chipped ice; put in a teaspoon of powdered sugar; squeeze half a lemon in; add half a liqueur-glassful of curaçoa, a teaspoonful of orgeat syrup, and half a wine-glassful of brandy; shake well; decorate with fruits in season; dash the top with claret, and serve with straws.

51—CRYSTAL PALACE PUNCH.

Take a large punch bowl, into which slice up three oranges and a pine apple; then pour in a bottle of cognac brandy; let them steep well, after which add two bottles of champagne, three bottles of seltzer; cool it thoroughly, and serve immediately. This will serve for a party of twenty.

52—DAN GODFREY'S TICKLER. L. D.

Fill half-a-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of strawberry syrup, the white of an egg, half a wine-glassful of Old Tom gin; fill up with seltzer water; decorate with fruits in season, and serve with straws.

53—EGG LEMONADE. L. D.

Use a large soda glass with a few pieces of ice ; take a large tablespoonful of powdered sugar ; juice of half a lemon ; a fresh egg ; shake well ; strain into a soda-water glass ; and fill up with soda or seltzer, and ornament with berries in season.

54—EGG NOGG FOR A PARTY. L. D.

Take a large punch bowl ; empty into it two and a half quarts fine old brandy ; one pint of Santa Cruz rum ; one pound of white sugar ; take twenty eggs and separate the yolks from the white, and beat each separately with an egg whisk until the yolks are well cut up, and the whites assume a light frothy appearance ; mix all the ingredients in the bowl (except the whites of the eggs) ; then pour gradually two and a half gallons of rich milk, with which is mixed the yolks, taking care to keep it well stirred ; then float on the top the whites, and ornament with coloured sugars ; then cool in an ice tub and serve.

55—EGG NOGG. L. D.

Fill a tumbler with chipped ice ; put in a new laid egg, a liqueur-glassful of brandy, one ditto of "Liquid Sunshine" rum, and fill up with new milk ; shake well, and strain off into pony tumblers, sprinkling a little grated nutmeg on top.

56—EYE OPENER. S. D.

Fill tumbler with chipped ice ; put in a teaspoonful of powdered sugar and a new laid egg ; add a liqueur-glassful of brandy, and a liqueur-glass of rum ; then shake well and strain off.

57—FANCY MANHATTAN COCKTAIL. S. D.

Half fill a half-pint tumbler with chipped ice ; add two dashes of curaçoa or maraschino ; a pony of rye whiskey ; one wine-glass of vermouth ; three dashes Boker's bitters ; shake well ; strain into a claret glass, and add a small piece of lemon ; if required sweet add two dashes of gum syrup.

58—FISHERMAN'S PRAYER. L. D.

Fill a half-pint tumbler with chipped ice ; put in half a teaspoonful of powdered sugar ; squeeze half a lemon in, add a liqueur-glassful of raspberry syrup, and half a wine-glassful of "Liquid Sunshine" rum ; shake well ; decorate with fruits in season, and serve with straws.

59—FLASH OF LIGHTNING. S. D.

Fill tumbler with chipped ice, into which squeeze half a lemon ; then add half a teaspoonful of sugar, a teaspoonful of raspberry syrup, half a wine-glassful of brandy, a little cayenne pepper ; then strain off.

60—FRUIT PUNCH. L. D.

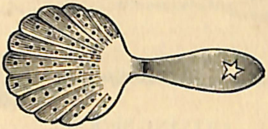
Fill half-a-pint tumbler with chipped ice ; squeeze a lemon in ; add half a liqueur-glass of vanilla syrup, half ditto of strawberry, half ditto of nectar ; fill up the tumbler with soda-water ; decorate with fruit in season, and serve with straws.

61—GIN COCKTAIL. S. D.

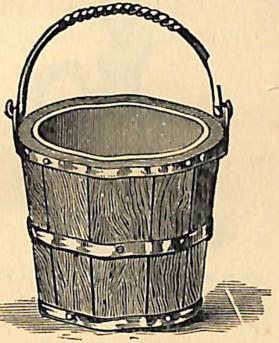
Same as No. 12, substituting gin for brandy.

62—GIN CRUSTA. S. D.

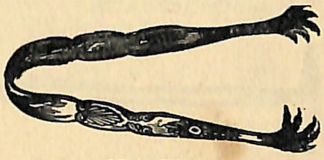
Same as No. 153, substituting gin for Bourbon whiskey.



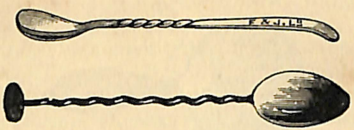
ICE SPOON AND STRAINER.



ICE PAIL.



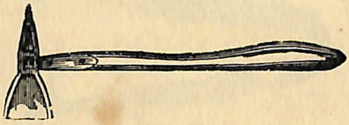
ICE TONGS.



MIXING SPOONS.

POUCH DECANTER FOR ICING.

ICE BREAKER.



ICE AXE.

63—GIN DAISY. S. D.

Take half-pint tumbler half full chipped ice, add three or four dashes of orgeat or gum syrup, three dashes of maraschino, juice of half lemon, a wine-glassful of Hollands gin ; shake well ; strain into large cocktail glass, and fill up with seltzer or apollinaris water.

64—GIN FIZZ. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half a wine-glassful of Old Tom gin ; fill up with soda-water, and serve with straws.

65—GIN JULEP. L. D.

The Gin Julep is made with the same ingredients as the Mint Julep (No. 97), omitting the fancy adornments, and using gin as the basis.

66—GIN SKIN. S. D.

Same as No. 24, substituting gin for brandy.

67—GIN-SLING. L. D.

This is a favourite drink. Fill half-pint tumbler with chipped ice ; put in a liqueur-glassful of plain syrup ; squeeze half a lemon in ; add half glassful of Old Tom gin, and fill up with soda-water. Then place slice of lemon and orange on top, and serve with straws.

68—GIN SMASH. L. D.

Same as No. 26, substituting gin for brandy.

69—GIN SOUR. S. D.

Fill the tumbler with chipped ice ; put in half a teaspoonful of powdered sugar and a teaspoonful of raspberry syrup ; squeeze into the tumbler half a lemon ; add half a wine-glassful of gin, and strain off, putting a small piece of lemon peel on top.

70—GIN SWIZZLE. S. D.

Same as No. 27, substituting gin for brandy.

71—GIN TWIST. S. D.

Take a wine glass ; put in a small piece of ice, a teaspoonful of strawberry syrup and half a teaspoonful of lemon juice ; fill up with Old Tom gin, then pare half a lemon, twist, and drop in.

72—GOLDEN FIZZ. L. D.

Fill a half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half a wine-glassful of Old Tom gin, the yolk of an egg ; shake well ; fill up with soda-water, and serve with straws.

73—HOT AMERICAN PUNCH.

Take a punch bowl ; put in a quarter pound of loaf sugar, the juice of a lemon ; then add half a pint of brandy and half a pint of "Liquid Sunshine" rum ; then set light to this ; next make an infusion of green tea, one ounce to a quart and a half water ; pour the tea gently into the bowl, and add the rind of half a lemon. The compound must be served flaming, and will be found sufficient for a party of fifteen.

74—HOT BRANDY FLIP. S. D.

Take a tumbler ; put in a teaspoonful of powdered sugar and three parts of a wine-glassful of brandy ; fill the tumbler one-third of boiling water ; mix and place a toasted biscuit on top, and grate a little nutmeg on it.

75—HOT EGG NOGG. L. D.

Same as 55, using boiling water in place of ice.

76—HOT MILK PUNCH

Take a punch bowl ; add half a pound of powdered sugar, two quarts of boiling milk, one bottle of brandy, half of "Liquid Sunshine" rum ; mix well, and grate half a nutmeg on top.

77—HOT PORT NEGUS. S. D.

Take a tumbler ; put in a teaspoonful of sugar and a glass of port wine ; fill up with boiling water and grate a little nutmeg on top.

78—HOT TOM AND JERRY.

Take a punch bowl, into which put the yolk of twelve eggs, and beat them up until as thin as water ; then add one pound of powdered sugar, half a teaspoonful of ground cinnamon, ditto of ground clove, ditto of allspice ; next beat the whites of eggs into a stiff froth, pour into the first bowl, and mix well ; then add one bottle of brandy, one ditto of "Liquid Sunshine" rum. This will be sufficient for a party of twenty.

(THE WAY TO SERVE TOM AND JERRY.)

Take two shakers, heat them well with boiling water ; then pour in half of the mixture and half of boiling water, and keep pouring them from one shaker to the other, until you have attained a good froth ; then heat a jug and pour the liquid in, which sprinkle with a little grated nutmeg on top. This will be found a delicious drink for a cold winter's night.

79—IMPERIAL PUNCH.

Take a large punch bowl, into which put a quarter pound of powdered sugar, a wine-glassful of maraschino, two bottles of claret, one ditto of soda-water, six slices of cucumber peel, quarter of a teaspoonful of grated nutmeg ; then slice two lemons in ; mix well and put in a large block of ice. This will serve for a party of ten.

80—IMPROVED BRANDY COCKTAIL. S. D.

Fill half-pint glass one third of chipped ice, two dashes Boker's (or Angostura) bitters, three dashes gum syrup, two dashes maraschino, one dash absinthe, a small wine-glass of brandy ; shake well and strain into cocktail glass ; squeeze a small piece of lemon peel and leave it in the glass, and serve. The flavour is improved by moistening the edge of the glass with a piece of lemon.

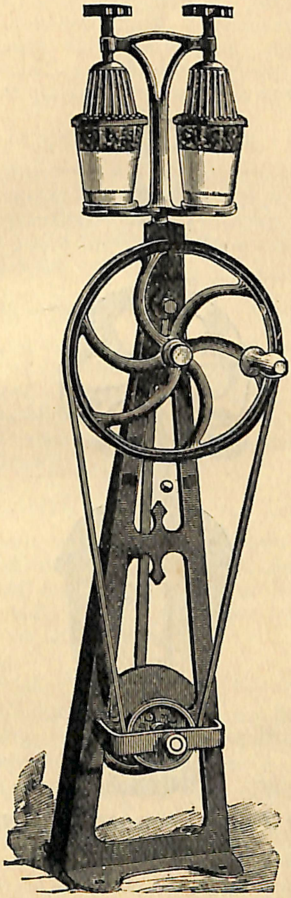
81—ITALIAN LEMONADE.

(For a party of Ten.)

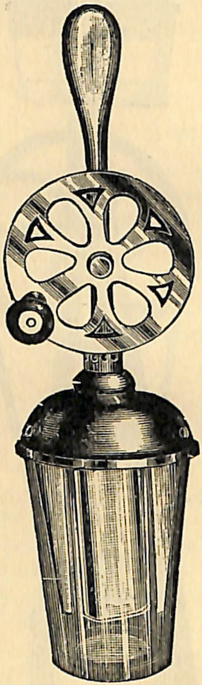
Use a large pitcher ; pare the rind of twenty-four lemons, squeeze the juice upon the peel and let it remain all night ; then add two pounds of sugar, one quart of sherry, three quarts of boiling water ; mix well, and then add one quart of boiling milk and strain through a jelly bag till it is clear.

82—JAPANESE COCKTAIL. S. D.

Half fill a tumbler with chipped ice ; add a table-spoonful of orgeat syrup, two dashes of Boker's bitters, a wine-glass of brandy, one or two pieces of lemon peel ; stir well, and strain into a cocktail glass.



THE "IMPERIAL" SHAKER.



MILK SHAKE AND BEVERAGE MIXER.

83—JAVA PUNCH. S. D.

Fill tumbler with chipped ice ; put in half a teaspoonful of powdered sugar, a teaspoonful of vanilla syrup ; squeeze half a lemon in ; add a liqueur-glassful of brandy and the same of rum ; shake well and strain off, putting a slice of orange on top.

84—JERSEY COCKTAIL. L. D.

Fill half-pint tumbler with chipped ice ; put in five or six drops of Angostura bitters, add half a teaspoonful of powdered sugar ; fill up the tumbler with cyder ; place a piece of lemon peel on top, and serve with straws.

85—JERSEY CUP. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add a teaspoonful of pine apple syrup, half wine-glassful of brandy ; fill up the balance with cyder ; ornament with fruit in season, and serve with straws.

86—JOHN COLLINS. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half wine-glassful of Old Tom gin ; fill up with soda-water ; ornament with fruits in season, and serve with straws.

87—LEAVE IT TO ME. S. D.

[This drink originated from the fact of many people wishing to taste an American drink, but really not knowing which to choose.]

Fill tumbler with chipped ice ; put in half a teaspoonful of powdered sugar ; squeeze half a lemon in ; add a teaspoonful of raspberry syrup and one of maraschino ; half a wine-glassful of Old Tom gin ; then strain off with a small pony tumbler, and place a slice of lemon on top.

[You will find this a very pleasant beverage.]

88—LEMONADE FOR PARTIES.

(About a Gallon.)

Take the rind of eight lemons, and rub with two pounds of sugar to extract the oil, which is all to be put in a large punch bowl; add the juice of twelve lemons, and pour boiling water over all, and when mixed strain through muslin; when cold, ready for use. This can be improved by adding the whites of four eggs, beaten up in it.

89—LEMON SQUASH. L. D.

(A very cool and refreshing drink.)

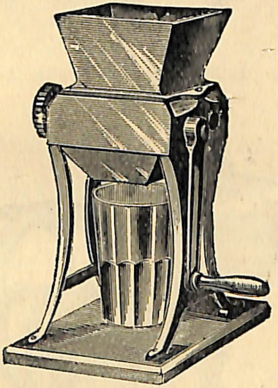
Take a soda-water glass, and fill with chipped ice; squeeze a whole lemon in; add 1½ teaspoonfuls of powdered sugar; fill up the glass with soda-water; stir well with spoon; ornament with fruits in season, and serve with straws.

90—LIVENER. S. D.

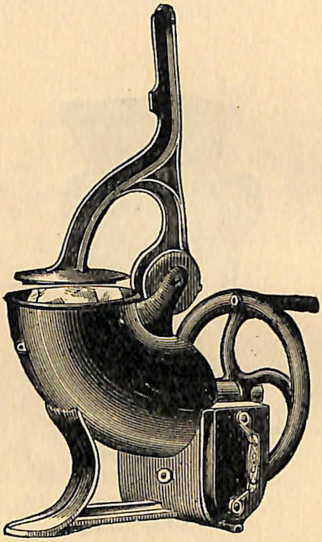
Fill tumbler with chipped ice; put in two or three drops of Angostura bitters, two or three drops of lemon juice; add a teaspoonful of raspberry syrup, a liqueur-glassful of brandy, half a glassful of champagne; then stir well with large spoon and strain off into a pony tumbler; put a piece of lemon on top.

91—LOCOMOTIVE. S. D.

Fill the tumbler with chipped ice; put in a teaspoonful of sugar, the yolk of an egg, half a liqueur-glassful of curaçoa, two or three drops of essence of cloves, one wine-glassful of Burgundy, and strain off into an ordinary wine glass.



ICE CRUSHER.



ROTARY ICE MILL.

92—MAIDEN'S BLUSH. S. D.

Fill a tumbler with chipped ice ; put in half a teaspoonful of powdered sugar, a teaspoonful of raspberry syrup ; squeeze half a lemon in ; add half a teaspoonful of absinthe, half a wine-glassful of Old Tom gin ; shake well and strain off into a coloured glass, putting a slice of lemon on top.

93—MANHATTAN COCKTAIL. S. D.

Fill tumbler with chipped ice ; put in three or four drops of Angostura bitters, ditto of plain syrup ; add half a liqueur-glassful of vermouth, half wine-glassful of Scotch whiskey ; stir well with spoon and put small piece of lemon on top.

94—MARTINEZ COCKTAIL. S. D.

Take half-pint tumbler half full chipped ice ; add one dash Boker's bitters, two dashes maraschino, pony of Old Tom gin, wine-glassful vermouth : shake well, and strain into a large cocktail glass ; serve with a slice of lemon ; if required sweet, add two dashes of gum syrup.

95—MILK PUNCH. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar, half wine-glassful of brandy, and a liqueur-glassful of "Liquid Sunshine" rum ; fill up with new milk ; shake well ; sprinkle a little nutmeg on top, and serve with straws.

96—MILK SELTZER. L. D.

Take a large soda glass and fill up half milk and half seltzer water.

97—MINT JULEP. L. D.

Take a large soda-water glass ; put in a teaspoonful of powdered sugar, a table-spoonful of water ; mix well with a spoon ; take two or three sprigs of fresh mint and press them well in the sugar and water until the flavour of the mint is extracted ; then take out the mint, add half a wine-glassful of brandy, half a liqueur-glassful of old "Liquid Sunshine" rum, half a liqueur-glassful of yellow chartreuse ; then fill the tumbler full of chipped ice ; shake well ; decorate the top with fruits in season, and place a bouquet of mint on top ; finally, dash with claret and sprinkle a little white powdered sugar over the mint, and serve with straws. This is a drink fit for a king.

98—MIXED PUNCH. L. D.

Fill half-a-pint tumbler with chipped ice ; squeeze half a lemon in, add half a teaspoonful of powdered sugar, a liqueur-glass of pine-apple syrup, half a glass of brandy, one liqueur-glass of "Liquid Sunshine" rum ; then shake well and decorate with fruits in season and serve with straws.

99—MORNING GLORY COCKTAIL. L. D.

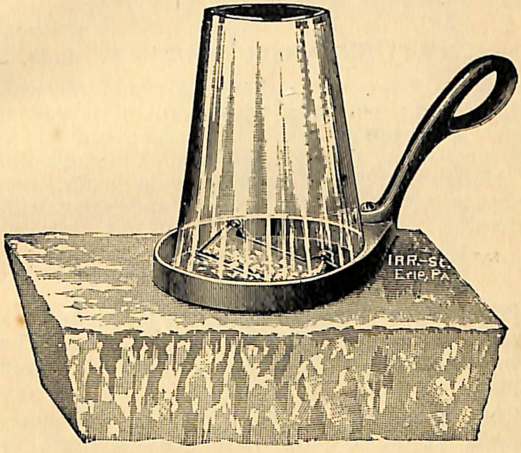
Take a large tumbler half full of chipped ice ; add three dashes gum syrup, two dashes curaçoa, two dashes Boker's bitters, one dash absinthe, one pony brandy, one pony whiskey ; stir thoroughly and strain into a small tumbler ; fill up with soda or seltzer, and stir with half teaspoonful of sugar.

100—MOSELLE CUP. L. D.

Same as 131, substituting moselle for sauterne.

101—MOTHER'S MILK. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of raspberry syrup and a liqueur-glassful of brandy, fill up with new milk ; shake well and serve with straws.



HAND ICE SHAVE.

102—NECTAR FOR DOG DAYS. L. D.

Use a large soda glass with some ice, one lemon ice, and pour upon it a bottle of plain soda.

103—NERVER. S. D.

Fill tumbler with chipped ice ; put in three or four drops of absinthe and of plain sugar ; add two or three drops of lemon juice, half a wine-glassful of brandy ; then stir well with a long spoon and strain off.

104—NETHERLANDS COBBLER. L. D.

Take a large soda-water glass and fill with chipped ice ; put in a teaspoonful of powdered sugar and squeeze half a lemon in ; add half a liqueur-glassful of vanilla syrup, half a wine-glassful of Hollands gin ; fill up with soda water, then decorate with fruits in season, and serve with straws.

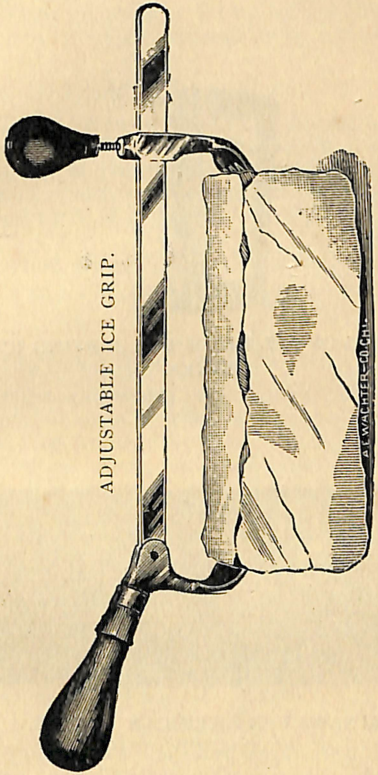
105—NIGHT-CAP. S. D.

[This to be taken the last thing at night as a digester for other drinks previously imbibed. The recipe was given to Charlie by a very old Norwegian captain.]

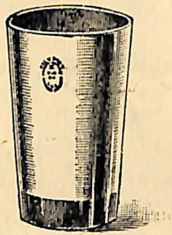
Take a small wine glass ; put in a liqueur-glassful of old brandy, ditto curaçoa, ditto of benedictine ; let them blend for a moment ; then take off at a single draught, after which say—"Good Night."

106—NOYEAU COCKTAIL. S. D.

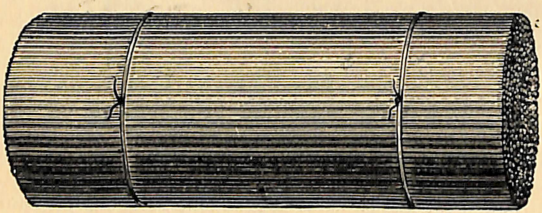
Fill tumbler with chipped ice ; put in half a liqueur-glassful of white noyeau, half a wine-glassful of gin and two or three drops of Angostura bitters ; stir well with a long spoon ; strain off, and put a small piece of lemon peel on top.



ADJUSTABLE ICE GRIP.



GLASSES OF ALL KINDS FOR SERVING ICED DRINKS.



STRAWS FOR AMERICAN DRINKS.

107—OLD CHUM'S REVIVER. L. D.

Fill a half-pint tumbler with chipped ice ; squeeze half a lemon in ; add half a teaspoonful of sugar, one liqueur-glassful of strawberry syrup, and half a wine-glassful of brandy ; fill up with soda-water ; place slice of lemon on top, and serve with straws.

108—ORGEAT LEMONADE. L. D.

Use a large soda glass one-third full of ice, add a tablespoonful of powdered sugar, half a wine-glassful of orgeat syrup, juice of half lemon, fill up with water ; shake well ; ornament with fruit in season, and serve with straws.

109—PEACH BRANDY AND HONEY. S. D.

Same as No. 122, substituting peach brandy for rum.

110—PICK-ME-UP, OR BRACER. L. D.

Use a large soda-water glass, which half fill with chipped ice ; squeeze a whole lemon in ; add half teaspoonful of Angostura bitters ; then pour in a bottle of seltzer water, stir well with long spoon, and serve with straws.

111—PINE APPLE JULEP. L. D.

Take a small bowl with about a pound of ice ; add the juice of one orange, half gill raspberry syrup, half gill of maraschino, half gill Old Tom, a pint sparkling moselle, the half of a ripe pine-apple cut up in slices ; serve in large bar glasses, and ornament with berries in season.

112—PINE-APPLE PUNCH.

Fill half-pint tumbler with chipped ice ; squeeze a lemon in ; add a liqueur-glassful of brandy, and half wine-glassful of pine-apple syrup ; fill up with soda-water ; decorate with fruits in season, and serve with straws.

113—PLAIN LEMONADE. L. D.

Use a large soda glass ; take the juice of half a large lemon, a tablespoonful and half of powdered sugar, two or three pieces of orange, half fill up with chipped ice and the rest with water ; dash a little raspberry syrup ; ornament with fruits in season, and serve with straws.

114—PORT WINE SANGAREE. L. D.

Same as No. 44, substituting port for claret.

115—POUSSE L'AMOUR. S. D.

Take a wine glass ; pour in half a liqueur-glassful of red noyeau, ditto of maraschino, ditto of brandy ; then put in gently the yolk of a new laid egg.

116—PRAIRIE OYSTER. S. D.

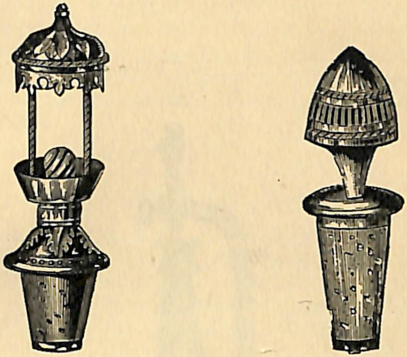
Take a wine glass ; put in half a teaspoonful of vinegar, a new laid egg, a little salt and pepper. A drop of Worcestershire sauce added gives it a fine relish.

117—THE PRINCE OF WALES' PUNCH.

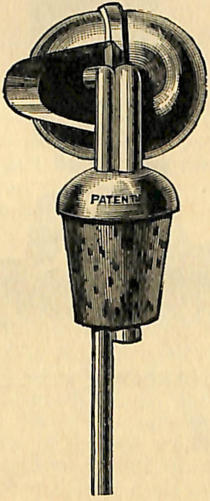
Take a large bowl ; put in two bottles of Bertram Frères' champagne, and ditto of hock, half a bottle of orange curaçoa, half ditto of cognac, half pint of "Liquid Sunshine" rum, one bottle of Madeira, three bottles of seltzer water, three ditto of soda-water, and a wine-glassful of strawberry syrup ; squeeze two oranges and two lemons in. Finally put the bowl into a refrigerator until the compound is thoroughly cool. This will be sufficient for a party of twenty.

118—PUNCH À LA ROMAINE.

Take a medium-size punch bowl ; empty into it a bottle of rum, a bottle of champagne ; dissolve



DECANTER STOPPERS.



AUTOMATIC MEASURE AND STOPPER.

CHAMPAGNE STAND FOR WINE ON DRAUGHT.

two pounds of sugar in the juice of ten lemons and two sweet oranges, which strain into the bowl, and add the rind of an orange, and, by degrees, the whites of ten eggs, beaten previously up to a froth ; place on ice for a while ; then stir briskly and serve in goblets.

119—ROCKY MOUNTAIN PUNCH. L. D.

Take a large soda-water glass and fill with chipped ice ; put in a teaspoonful of sugar, and squeeze half a lemon in ; add half a liqueur glassful of maraschino and a liqueur glass of rum ; shake well ; fill up with champagne ; decorate with fruits in season, and dash the top with claret ; then build up a pyramid with the whisped white of an egg, dash the top with claret or Angostura bitters, and serve with straws.

120—ROYAL AQUARIUM COFFEE PUNCH. L. D.

Take a half-pint tumbler and fill with chipped ice ; put in a teaspoonful of powdered sugar, the yolk of an egg, and a liqueur-glassful of old brandy ; fill up the tumbler with *café noir ;* shake well ; then put a little coloured sugar on top, and serve with straws.

121—ROYAL AQUARIUM PUNCH.

Take a large punch bowl ; put in the yolks of six eggs and half-pound of powdered sugar ; mix this well ; beat up the whites of the eggs separately, and then mix in the bowl ; add one wine-glassful of curaçoa, a bottle of brandy, a ditto of "Liquid Sunshine" rum, two quarts of new milk, three bottles of soda-water ; mix well together ; you will have sufficient to supply a party of twenty-five.

122—RUM AND HONEY. S. D.

Take a wine glass ; put in a small piece of ice ; add a teaspoonful of Bourbon honey ; fill up glass with "Liquid Sunshine" rum ; stir well with spoon, and place slice of lemon of top.

123—RYE COCKTAIL. S. D.

Same as No. 12, substituting rye whiskey for brandy.

124—RYE WHISKEY SKIN. S. D.

Same as No. 24, substituting rye whiskey for brandy.

125—RYE SOUR. S. D.

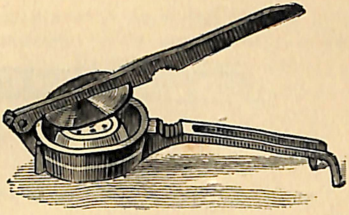
Same as No. 69, substituting rye whiskey for gin.

126.—SAM WARD. S. D.

Fill a tumbler with chipped ice ; put in three or four drops of Angostura bitters, a good liqueur-glass of green chartreuse ; shake well, and strain off.

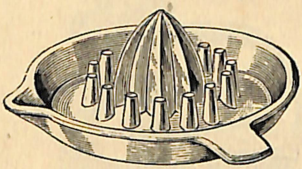
127—SANTA CRUZ RUM DAISY. S. D.

Take half-pint tumbler half full of chipped ice ; add three or four dashes of gum syrup, two or three dashes of maraschino or curaçoa, the juice of half a lemon, a wine-glassful of Santa Cruz Rum ; shake thoroughly, and strain into a large cocktail glass, and fill up with seltzer or apollinaris water.

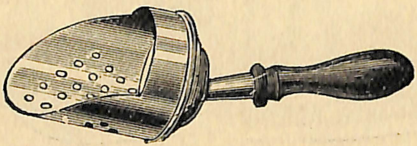


LEMON PRESSES.

SERRATED LEMON KNIFE.



GLASS LEMON PRESS.



ICE SCOOP.

128—SARATOGA BRACE UP. L. D.

Take a pint tumbler with some ice, add a tablespoonful of powdered white sugar, two dashes Angostura bitters, four dashes of lemon juice, two dashes absinthe, a fresh egg, a wine-glass of brandy; shake well and strain into half-pint tumbler, and fill up with seltzer.

129—SARATOGA COCKTAIL. S. D.

Take half-pint tumbler half full chipped ice; add two dashes Angostura bitters, a pony of brandy, a pony of whiskey, a pony of vermouth; shake well, strain into a claret glass, and serve with a slice of lemon.

130—SARATOGA COOLER. L. D.

Take a large soda glass; put in a teaspoonful of sugar, juice of half lemon, a bottle of ginger ale, a small piece of ice; stir well and serve with straws.

131—SAUTERNE CUP. L. D.

Use a large soda-water tumbler, which fill with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a liqueur-glassful of maraschino, a wine-glassful of sauterne; shake well, ornament with fruits in season; dash with claret and serve with straws.

132—SELTZER LEMONADE. L. D.

Same as Soda Lemonade, substituting seltzer for soda. See No. 140.

133—SETTLER. S. D.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon

in, add half a wine-glassful of sweet brandy, and half a liqueur-glassful of kummel ; then strain off nto a pony tumbler.

134—SHERRY COBBLER. L. D.

Fill half-pint tumbler with chipped ice ; put in nalf wine-glassful of plain syrup, a good wine-glassful of pale sherry ; shake well and decorate with fruits in season ; dash the top with claret and serve with straws.

135—SHERRY EGG NOGG. L. D.

Take a pint tumbler with some ice ; add one-and-a-half teaspoonfuls of fine white sugar, a fresh egg, two wine-glasses sherry, fill up with new milk and shake until well mixed ; strain into a large goblet and grate a little nutmeg on top.

136—SHERRY SANGAREE. L. D.

Same as No. 44, substituting sherry for claret.

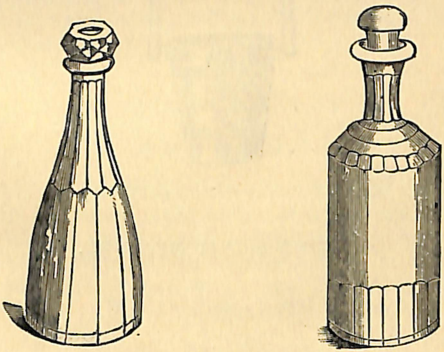
137—SILVER FIZZ. L. D.

Fill half-pint tumbler with chipped ice ; put in a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half a wine-glassful of Old Tom gin and the white of an egg ; shake well ; fill up with soda-water and serve with straws.

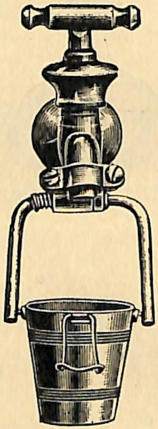
138—SLEEPER. S. D.

Take a large tumbler ; put in a teaspoonful of sugar, the yolk of one egg, and a teaspoonful of lemon juice ; add half a wine-glassful of rum, and fill up with boiling water ; put in two or three cloves, and mix well.

DECANTER WITH DROP CORK FOR BITTERS.



BAR DECANTERS.



TILTING SPIRIT MEASURE.

139—SODA COCKTAIL. L. D.

Use a large soda-water glass, which half fill with chipped ice ; put in half a teaspoonful of Angostura bitters, and half a teaspoonful of powdered sugar ; fill up with soda ; place small piece of lemon peel on top, and serve with straws.

140—SODA LEMONADE. L. D.

Use a large soda glass ; put in a few pieces of chipped ice, a tablespoonful of powdered sugar, juice of half a lemon, a bottle of plain soda ; stir well and strain.

141—SODA NECTAR. L. D.

Use a large soda glass, with a few pieces of ice ; add the juice of a lemon, a tablespoonful of sugar, half tumblerful of water ; stir until cool, then put in half a teaspoonful of carbonate of soda, and drink while effervescing.

142—SODA NEGUS. L. D.

(About a quart.)

Take a thoroughly clean saucepan, and put in a pint of port wine, eight lumps of sugar, six cloves, and about a teaspoonful of grated nutmeg ; stir well over a fire, but be careful not to let it boil ; then empty it into a bowl, and add a bottle of soda-water. This is a fine effervescing drink.

143—SODA NOGG. L. D.

Fill large soda-water tumbler with chipped ice ; put in a teaspoonful of powdered sugar, a new laid egg ; fill up with soda-water, and serve with straws.

144—A SOUTH-COAST COCKTAIL. S. D.

[The recipe for this drink was given to the author by Lieut.-Commander Festing, R.N., H.M.S. ———, South-West Coast of Africa, 1883.]

Take a soda-water glass and half fill with fine chipped ice ; put in a teaspoonful of powdered sugar, half a teaspoonful of Angostura bitters, a teaspoonful of curaçoa ; squeeze half a lemon in ; add one and a half wine-glassful of old Scotch whiskey ; then fill up the glass with soda water, after which take a swizzle stick, and swizzle well until you obtain a froth on top, then pour out into wine glasses. This decoction would be sufficient for three or four persons.

145—SPANISH DELIGHT. L. D.

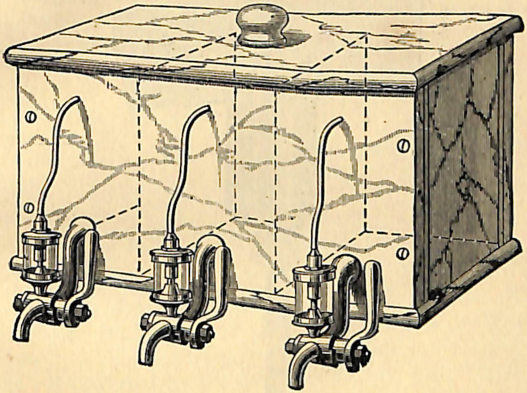
Take half-pint tumbler ; put in a teaspoonful of powdered sugar, and a new laid egg ; add half liqueur-glassful of curaçoa, and a glass of port wine ; shake well, and serve with straws.

146—STARS AND STRIPES. S. D.

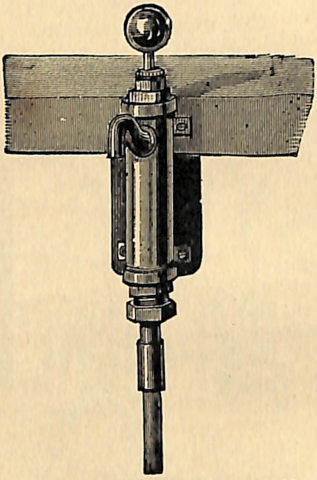
Take a thin, long liqueur glass ; put in equal quantities of red noyeau, maraschino, yellow chartreuse, green curaçoa, and brandy in the order given, and you will see stripes in the glass. When you have drunk the compound look up to the sky and you will see stars.

147—STONE FENCE. L. D.

Fill a tumbler with chipped ice ; put in half a teaspoonful of powdered sugar ; squeeze half a lemon in ; add half glassful of Bourbon whiskey ; then fill up the tumbler with Jersey cider ; serve with straws, and ornament with fruits in season.



MARBLE SYRUP TANK,
with Automatic Measuring Taps.



SYRUP MEASURING PUMP.

148—THUNDER. S. D.

Fill tumbler with chipped ice ; put in a small teaspoonful of powdered sugar, an egg, half a wine-glassful of brandy, a pinch of cayenne pepper ; then shake well and strain off.

149—TOO TOO. S. D.

Fill tumbler with chipped ice ; put in a teaspoonful of sugar, an egg, and a teaspoonful of raspberry syrup ; add a liqueur-glassful of brandy, and a ditto of rum ; shake well and strain.

150—VANILLA PUNCH. L. D.

Same as No. 112, substituting vanilla for pine-apple.

151—VERMOUTH COCKTAIL. S. D.

Take half-pint tumbler half full chipped ice ; two dashes of Boker's bitters, one wine-glassful of vermouth ; shake a little ; strain off into a cocktail glass, into which a quarter slice of lemon has been laid ; if required sweet, add two dashes gum syrup.

152—WASHINGTON PUNCH. L. D.

Take a large soda-water glass and fill with chipped ice ; put in a teaspoonful of powdered sugar, half a liqueur-glassful of noyeau, half a wine-glassful of brandy, fill up with new milk ; shake well ; sprinkle the top with powdered sugar, and serve with straws.

152A—WHISKEY COCKTAIL.

Same as No. 12, substituting whiskey for brandy.

153—WHISKEY CRUSTA. S. D.

Fill tumbler with chipped ice ; squeeze half a lemon in ; add a teaspoonful of strawberry syrup, and half a wine-glassful of Bourbon whiskey ; shake well and strain into a wine glass, first having moistened the outside of the glass and dipped it into powdered sugar ; place a slice of lemon on top.

154—WHISKEY DAISY. S. D.

Take half-pint tumbler half full chipped ice ; add three dashes gum syrup, two dashes orgeat syrup, the juice of half lemon, a wine-glass of Bourbon or rye whiskey ; shake well and strain into a large cocktail glass, and fill up with syphon seltzer or apollinaris water.

155—WHISKEY FIZZ. L. D.

Same as No. 64, substituting whiskey for gin.

156—WHISKEY JULEP. L. D.

Same as No. 97, substituting whiskey for brandy, omitting fancy adornments. See Gin Julep, No. 65.

157—WHISKEY SLING. L. D.

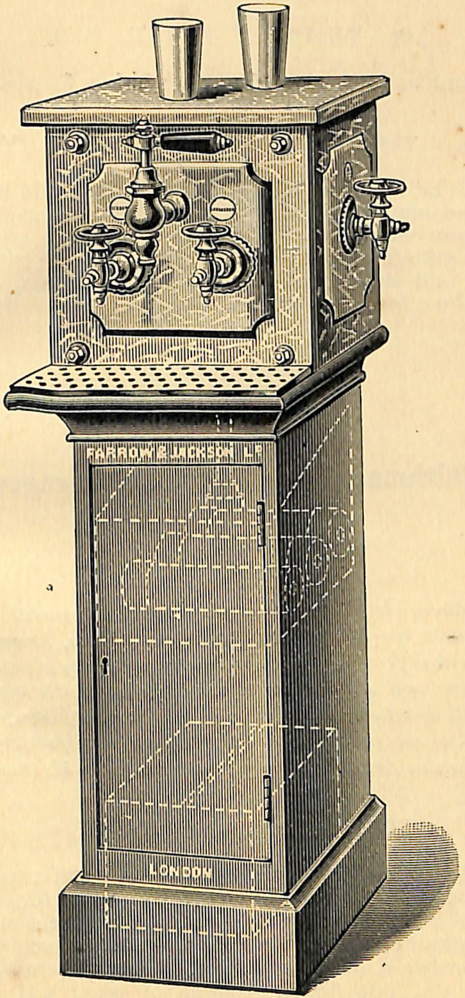
Same as No. 67, substituting whiskey for gin.

158—WHISKEY SOUR. S. D.

Same as No. 69, substituting whiskey for gin.

159—WHISKEY SMASH. L. D.

Same as No. 26, substituting whiskey for brandy.



"DUPLEX" FOUNTAIN FOR ICED DRINKS.

160—WHISKEY TWIST. S. D.

Same as No. 71, substituting whiskey for gin.

161—THE HOFFMAN STRAWBERRY.

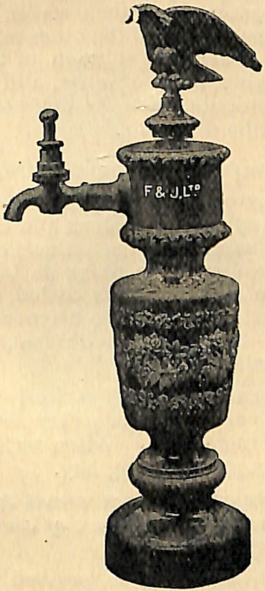
Fill half-pint tumbler with shaved ice ; add half-teaspoonful of powdered sugar, half a liqueur-glass of strawberry syrup ; add the white of one egg, a wine-glassful of light old East India sherry ; shake well, and strain in a champagne bowl glass, and drop in a few strawberries.

Additional Non-Alcoholic Beverages.

Note.—*The following Recipes are those in general use, and make the highest class beverages. Taste, however, varies in different parts of the country, especially in regard to colour and acidity, and it would be impossible to give absolute directions to suit everybody. It must, therefore, be left to the judgment and skill of the manipulator to make such alterations as may be most suited to his trade.*

TO MAKE PLAIN SYRUP.

Take of finest refined sugar 6 lbs. ; add 2 pints of water. When all dissolved, gently boil for one minute ; withdraw the heat and remove the scum ; gently boil up again for another minute, and remove any further scum ; then add sufficient cold water to make 1 gallon (about 3 pints of water will be



COUNTER FOUNTAIN

required). This produces a syrup equal to about 47 Twaddell, its specific gravity 1·235, and is the strength generally used by aerated water makers, and upon which the following recipes are based.

If a sugar be employed of such purity that no scum or only a small trace rise to the surface after boiling, then it is preferable not to boil the syrup, but simply to boil the water to destroy any germs that may be present, and then whilst hot add the sugar, and when dissolved the other ingredients.

In order to assist the solution of the 6 lbs. of sugar in the first 2 pints of water, a little heat may be used, not brought up to boiling point, but only until the sugar be dissolved.

Directions for Mixing.

While the syrup is still warm add the citric or tartaric acid, and when dissolved add the colouring (previously thinned if it be a thick colouring by mixing with two or three times its bulk of warm water). When the syrup has cooled, and is about lukewarm, add gradually the essence—stirring at the same time—then the French cream, preservative, and other ingredients.

These syrups are generally perfectly bright when made, but for various reasons they are sometimes cloudy after being mixed. When such is the case pass them through a filtering bag.

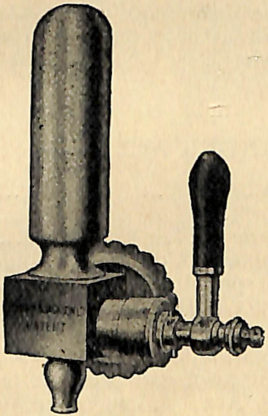
The quantity of flavoured syrup to be used is 1½ ozs. to the 10 oz. bottle, and, of course, half the quantity for splits.

Caution.—No matter how pressed the mineral water maker may be for the time, he must never bottle while the syrup is hot ; it should be quite cold.

GINGER ALE (American).

(*This is a very favourite drink in America*).

Take of Plain Syrup		1 gal.
Tartaric Acid or Citric Acid...	1½ to 2	ozs.
American Ginger Ale Essence	2½ to 3	ozs.



THE "CHALLENGE" DRAUGHT TAP.

May be applied to a Cabinet, Pillar, Fountain, or Bar Counter.

GINGER ALE (AROMATIC) AERATED.

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid ...	2 ozs.
Ginger Ale Colouring ...	to fancy
Essence of Ginger Ale (Aromatic)	1½ ozs.
Soluble Essence of Capsicine (equals about ½ oz. to 10 gals. Syrup)	1 drm.
French Cream...	¼ oz.

It is impossible to state any regular quantity of colouring to be used, as it is sold from a very pale to a dark brown.

GINGER ALE (BELFAST).

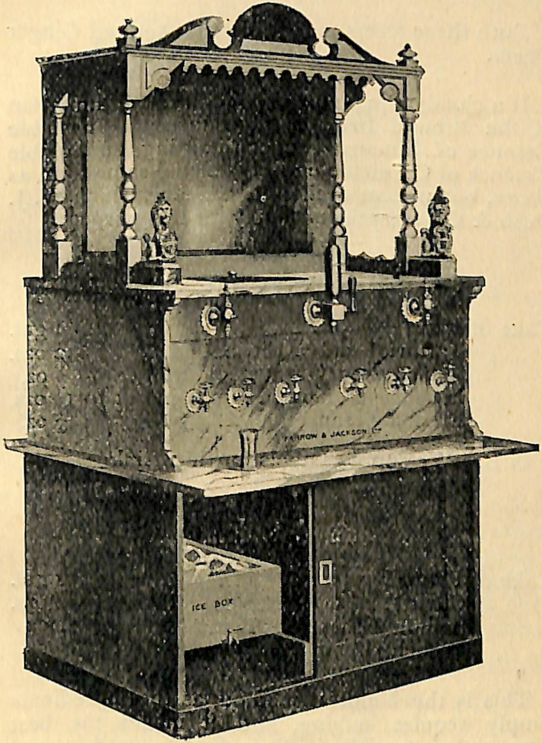
Take of Plain Syrup	7 pints
Water	1 pint
Tartaric Acid or Citric Acid...	2 ozs.
Sarsaparilla Colouring (specially prepared) ...	1½ ozs.
Essence of Belfast Ginger Ale	1½ to 2 ozs.

The Sarsaparilla Colouring is used to give the characteristic flavour and colour of the well-known Belfast Ginger Ale. It can be omitted if desired, and ½ ounce Ginger Ale or Belfast Colouring substituted.

GINGER BEER (AERATED).

(In glass bottles).

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	2 ozs.
Soluble Essence of Jamaica Ginger	¼ to ½ oz.
French Cream 3 ounces to every 25 gallons	



CABINET FOUNTAIN.
Fitted with "Challenge" Draught Tap and Automatic Syrup Measuring Taps.

If the Ginger Beer made thus be not hot enough, add 1 drachm (equals 1¼ ounces to 10 gallons of Syrup) of Sol. Ess. Capsicine.

Both these forms make splendid Aerated Ginger Beers.

If a cloudy Ginger Beer be required, in imitation of the Brewed Beer, use 2 ounces of Insoluble Essence of Jamaica Ginger (omitting the Soluble Essence of Capsicine entirely), or the same form as above, but use an unfiltered Essence, which W. J. Bush & Co. sometimes supply for this purpose.

KOLA CHAMPAGNE.

Take of	Plain Syrup	1 gal.
	Tartaric Acid or Citric Acid...	2 ozs.
	Lemonade or Orange Colouring	½ oz.
	Essence of Kola Champagne	1 to 1½ ozs.
	French Cream	¼ oz.

N.B.—We supply Labels for this drink.

LEMONADE.

Take of	Plain Syrup	1 gal.
	Citric Acid or Tartaric Acid...	2 ozs.
	Soluble Essence of Lemon ...	1 oz.
	French Cream	¼ oz.

This is the handiest method, as the ingredients simply require mixing, and it makes the best Lemonade, especially if Citric Acid be used instead of Tartaric Acid.

In making Lemonade, French Cream can be used if desired, as it is considered to improve the appearance, in which case take ¼ ounce to the gallon.

LEMON SQUASH.

Take of Plain Syrup	1 gal.
Citric Acid or Tartartic Acid...	2½ to 3 ozs.
Essence of Lemon Squash ...	1 to 1½ ozs.
French Cream...	¼ oz.
Lemonade Colouring (optional)	1 drm.

Neither of the above Syrups for Lemon Squash should be filtered.

LIME JUICE CHAMPAGNE.

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	2 ozs.
Lemonade Colouring... ...	¼ oz.
Essence of Lime Juice Champagne	1 oz.
French Cream...	¼ oz.

ORANGE CHAMPAGNE.

(*This is a justly appreciated beverage*).

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	2 ozs.
Orange Colouring	1 oz.
Essence of Orange Champagne	¾ oz.
Soluble Essence of Orange ...	¾ oz.
French Cream	¼ oz.

Lemonade Colouring is frequently used, in which case take ¼ ounce.

PINEAPPLEADE (AERATED).

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	2 ozs.
Golden Caramel	¼ oz.
Essence Pineapple (concentrated)	⅛ oz.
French Cream	¼ oz.

QUININE TONIC.

Take of Plain Syrup	½ gal.
Water	1 gal.
Tartaric Acid or Citric Acid...	¾ to 1 ozs.
Quinine Tonic Essence ...	3 ozs.

RASPBERRYADE.

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	1½ ozs.
Raspberry Colouring, pale about	¾ oz.
Essence of Raspberry (non-concentrated quality) ...	3 to 4 ozs.
French Cream...	¼ oz.

If not required so bright in colour, use ½ ounce Raspberry Colouring and ¼ ounce of Lemonade Colouring.

STRAWBERRYADE.

Take of Plain Syrup	1 gal.
Tartaric Acid or Citric Acid...	1½ ozs.
Raspberry Colouring, about...	¾ oz.
Essence of Strawberry (non-concentrated quality) ...	2½ to 3 ozs.
French Cream...	¼ oz.

If required less bright, use ½ ounce Raspberry Colouring and ¼ ounce Lemonade Colouring.

TONIC WATER.

Take of Plain Syrup	6 pints
Water	2 pints
Tartaric Acid or Citric Acid...	1½ ozs.
Lemonade Colouring (optional)	½ oz.
Tonic Essence	1½ ozs.

MINERAL WATERS.

In the manufacture of Mineral Waters it is very important that makers should use the respective salts after which the waters are named.

Large doses of Bicarbonate of Soda, Potash, &c., such as are recommended in the British Pharmacopœia for Medicinal Mineral Waters, of course, may be unpalatable or injurious to many if taken regularly. This is why, for ordinary trade, only 3 to 5 grains per bottle are recommended, while the medicinal should contain three times that quantity.

LITHIA.
POTASH WATER
SELTZER WATER.
SODA WATER.
CARLZBAD.
HARROGATE.
VICHY.

N.B.—For each of the above Medicinal Waters a proper solution can be supplied.

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8, HAYMARKET STREET, S.W.;

Steam Factory and Showrooms—

91, MANSELL STREET, E.,

LONDON.

IN the following pages are shown illustrations of Saturating and Aerating Plant necessary to those supplying Iced Drinks on the American System.

The "Alpha Rocker" represents the simplest form, and the "Victor" and "Mansell" Saturators are types of the more elaborate and labour-saving machines for larger requirements.

Farrow & Jackson, Limited, will be happy, on receipt of enquiry, to send detailed Catalogue of Mineral Water Machinery, Counter Fountains, Syrup-Making Appliances, and General Bar and Cellar Requisites for which their manufactures have been favourably known for many years.

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Steam Factory and Showrooms for Mineral Water Machinery:
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Telegrams:—"FARROW-JACKSON, LONDON."

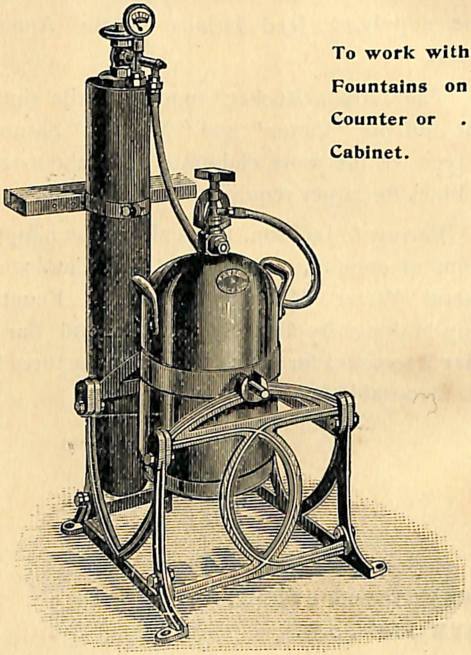
FARROW & JACKSON, Limited,

MANUFACTURERS OF

Bar Requisites and Aerated Water Machinery.

The "ALPHA ROCKER"

SATURATING PLANT.



To work with Fountains on Counter or Cabinet.

The original type of "Rocker" Plant, and from its simplicity, compactness, and lowness of price is well adapted for a moderate counter trade.

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FARROW & JACKSON, Limited,

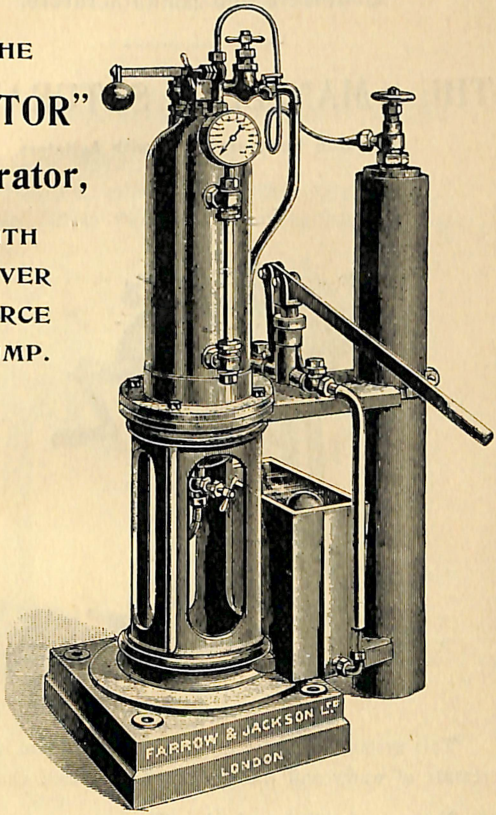
Engineers and Manufacturers.

THE

"VICTOR"

Saturator,

WITH
LEVER
FORCE
PUMP.



The Saturation in this machine and in others of the same class is effected by the water being pumped into the cylinder through a Spray Head at top, the gas being previously conducted into the cylinder.

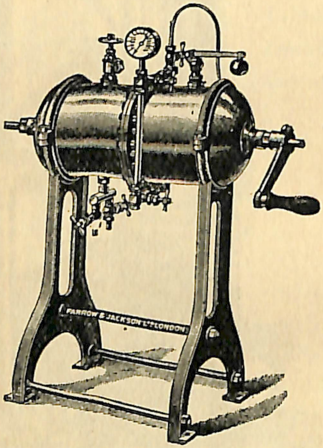
Steam Factory and Show-rooms :—91, MANSELL STREET, E.

FARROW & JACKSON, Limited,

Engineers and Manufacturers.

THE "MANSELL" SATURATOR.

Improved Horizontal Type with Agitators.



This system can be recommended when there is a good pressure of water and the gas can be obtained cheaply.

No pumping is required. The water, entering by pressure, overcomes the resistance of the gas, which is blown off to the required point.

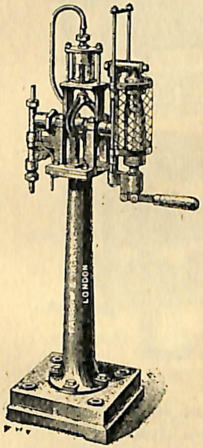
16, Great Tower Street, E.C., & 8, Haymarket, S.W.

FARROW & JACKSON, Limited,

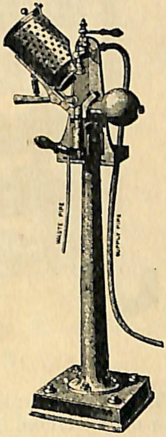
Engineers and Manufacturers.

Bottle-Filling Machines.

The "WASTE NOT," for Ball Stoppers, with Automatic Syrup Pump.



The "BRITANNIA," for Syphon Bottles.



The above are thoroughly efficient and satisfactory. Also Machines for filling Corked Bottles and Screw Stoppered Bottles.

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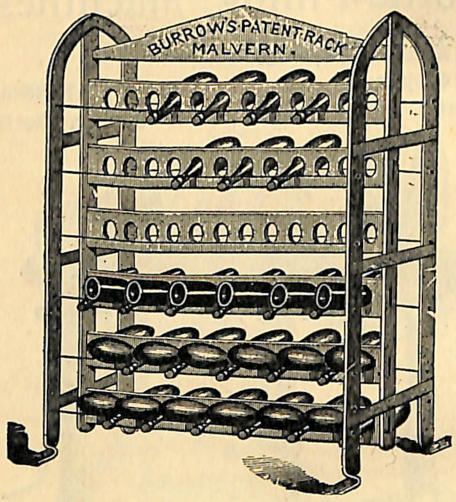
Mineral Water Racks.



The above, formerly the patent of Messrs. Burrow, are now manufactured by Farrow & Jackson.

PRESSURE FILTERS for Mineral Water Manufacturers, CASES, TRUCKS, BOTTLE WASHING APPARATUS, BAGS for Filtering Syrups, and Syrup Making Appliances, BREWING PLANT for Ginger Beer, &c.

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Ice Making and

Cold Storage Plant.

(LIQUEFIED CARBONIC ACID GAS SYSTEM.)

The increased demand for Ice, and the growing necessity for Cold Storage in Hotels, Restaurants, &c., have called for an apparatus specially suitable for such requirements, which F. & J. are now in a position to supply.

A model Cold Storage Room and ½-ton Ice Making Plant can be seen in operation at the Showrooms.

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(By Appointment to His Majesty The King and to H.R.H. The Prince of Wales.)

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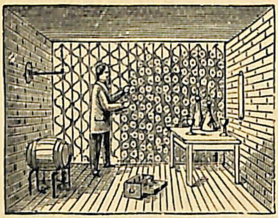

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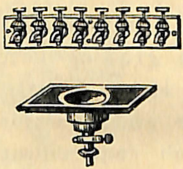

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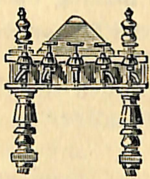
COUNTER PUMPS.



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TAPS OF ALL KINDS.

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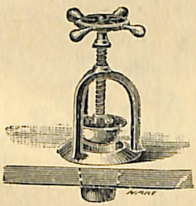

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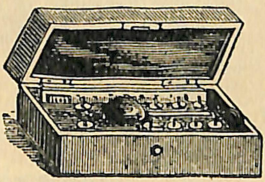

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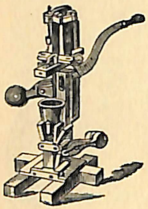
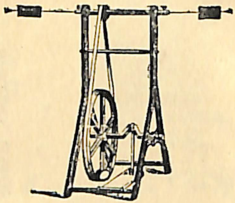
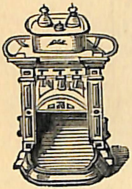


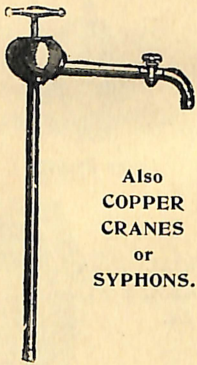
CORKING MACHINES.



BOTTLE WASHING APPARATUS.



BAR STOVES.



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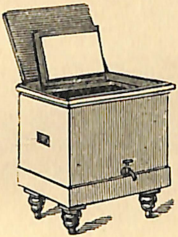

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